



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

Fix in some formal mixture, as 10% formalin in Müllers fluid; wash thoroughly (over night or equivalent time), as formol will act on the gelatin and prevent penetration.

Tear up and soak Gold Label gelatin in water from 1 to 4 minutes, depending on room temperature. Squeeze the gelatin by hand, place in beaker, cover and melt in paraffin oven till viscid.

Transfer to ordinary incubator at 37° C., take tissue from water, dry or blotting paper, drop into gelatin, and leave for 2 hours.

Imbed the tissue in a paper box in some of the gelatin in which it has soaked. Let the mass set at room temperature. Harden for 3 or 4 days in vapor of formol, supporting above the fluid in suitable way. It may be left in this state indefinitely, or be stored in 5% formol. Return to the vapor for a few days before cutting.

When ready to cut pare the block and place in water 1-10 minute, depending on hardness, before freezing. The freezing microtome recommended is one by Aschoff made by Sartorius of Göttingen.

Various methods of successful staining are also given.

Abstracted by V. A. L.

HOUSEHOLD BACTERIOLOGY

This book is the outgrowth of courses in the subject given in the department of Home Economics at the Iowa State College of Agriculture. It is somewhat more than its name implies. It is rather a study of micro-organisms from the point of view, first, of the general student, and, second, of the student of the economic and sanitary applications.

The treatment is compact, and the authors succeed admirably in securing an intelligible discussion of an enormous number of phases of the subject. It appears to the reviewer as one of the most teachable of the books on the subject of economic microbiology.

After an overbrief opening chapter introducing the subject in a historic way, Sections I-III, consisting of 19 chapters, follow, dealing with the general considerations (I) of Morphology and Classification; (II) of the Technic of Culture, Sterilization, and

observation of Micro-organisms, and (III) of their Physiology and Ecology. In addition to the chapters on classification, which are remarkably clear and helpful to the beginner, an illustrated key of some 35 pages is given for the identification of the families and genera of the common molds. This without a doubt will add greatly to the usefulness of the book to the college student and to the independent worker. The authors have done for these household micro-organisms exactly what the American Microscopical Society is trying to do for the common genera and species of microscopic and near-microscopic plants and animals, on behalf of its members. They deserve the thanks of teachers for this contribution to the teaching of this interesting subject.

Section IV deals with *Fermentation* both from the scientific and the economic viewpoint. It treats the general phenomenon of fermentation, enzymes of micro-organisms, relation of these to food preservation, the changes in organic substances as sugars, milk, celluloses, gums, fats and nitrogenous compounds through the action of micro-organisms.

Section V treats of Micro-organisms and Health. Here are included the expected subjects: Theories of disease, resistance of the body to disease, organisms normal to the body, classification of disease-producing organisms, the various special types producing special disturbances in the body. In addition there are chapters on water contamination, examination and purification; contamination and examination of air; contamination and examination of milk and of other foods.

Household Bacteriology; Buchanan. Cloth, 8 vo., 536 pages and index. Illustrated. The Macmillan Co., New York. 1913. Price \$2.25 net.